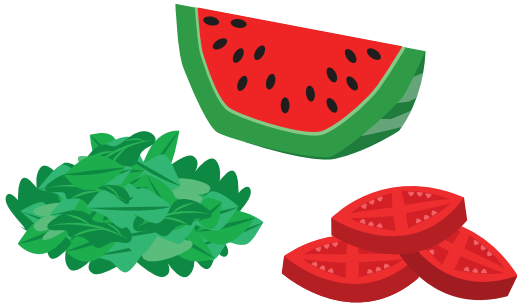


## Temperatures for Food Deliveries



### **Cold TCS food**

Receive at 41°F (5°C) or lower, unless otherwise specified.



### **Shellstock—Live molluscan shellfish (oysters, mussels, clams, and scallops)**

Receive at an air temperature of 45°F (7°C) and an internal temperature no greater than 50°F (10°C).

Cool the shellfish to 41°F (5°C) or lower in four hours.

### **In-shell product—Non-living, processed shellfish with one or both shells present**

Receive according to manufacturer's directions.



### **Shucked shellfish—Molluscan shellfish with both shells removed**

Receive at 45°F (7°C) or lower.

Cool the shellfish to 41°F (5°C) or lower in four hours.

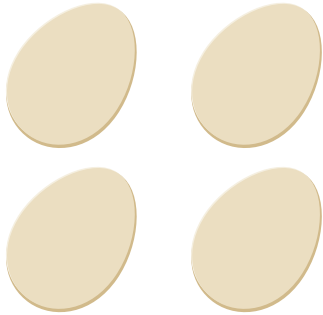


### **Milk**

Receive at 45°F (7°C) or lower.

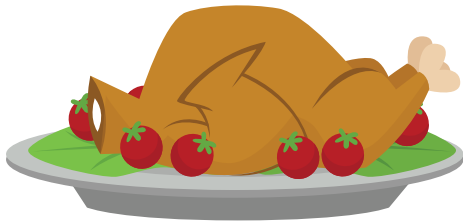
Cool the milk to 41°F (5°C) or lower in four hours.

## Temperatures for Food Deliveries



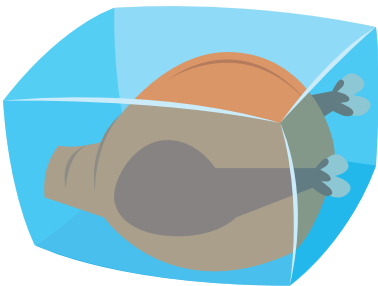
### Shell eggs

Receive at an air temperature of 45°F (7°C) or lower.



### Hot TCS food

Receive at 135°F (57°C) or higher.



### Frozen food

Frozen food should be frozen solid when received.

**REJECT** frozen food for the following reasons:

- Fluids or water stains appear in case bottoms or on packaging.
- There are ice crystals or frozen liquids on the food or the packaging. This may be evidence of thawing and refreezing, which shows the food has been time-temperature abused.